

# BANDERA

EST. 1996 • BRENTWOOD, CALIFORNIA

## STARTERS & SALADS

SMOKED SALMON with toasts and chef's dressing 18

CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 23

BURRATA ON TOAST with wood roasted tomatoes and fresh herbs 16

DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips 12

IRON SKILLET CORNBREAD our signature recipe 9

GRILLED ARTICHOKEs *limited availability* AQ

*We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

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SMALL CAESAR SALAD\* crisp romaine, Reggiano, rustic croutons (*add rotisserie chicken +8*) 12

NICE LITTLE HOUSE SALAD mixed greens, avocado, rustic croutons and goat cheese 12

EMERALD KALE SALAD with roasted peanut vinaigrette (*add rotisserie chicken +8*) 11

ICEBERG WEDGE & BLUE CHEESE SALAD with campari tomatoes & bacon 16

MACHO SALAD roasted chicken, avocado, dates, goat cheese, almonds 22

## HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, served all the way, with melted cheddar 20

ROASTED LAMB SANDWICH arugula, roasted red and yellow peppers, house-made baguette (*limited*) 20

FAMOUS FRENCH DIP AU JUS thinly sliced prime rib on a toasted French roll, served with fries 24

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SEATTLE-STYLE BBQ SALMON pommes purée & cucumber salad 33

AHI TUNA PLATTER emerald kale salad with roasted peanut vinaigrette & beets 32

ROTISSERIE CHICKEN wood-fire roasted free-range chicken, with pommes purée (*limited*) 27

TRUE DOVER SOLE flown directly from the North Atlantic for Bandera (*Thurs - Sat*) AQ

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ROTISSERIE CHICKEN & BBQ BEEF RIB COMBO with coleslaw & blue cheese tomatoes 33

TRI-TIP & ENCHILADA PLATTER with cucumber salad 34

USDA PRIME FILET with pommes purée & seasonal vegetable 49

RUTHERFORD RIB-EYE served with vine-ripened tomatoes & blue cheese 52

BBQ BEEF BACK RIBS with coleslaw and hand-cut fries 36

*We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES

Cucumber Salad 8 • Broccolini 8

Sautéed Greens 8 • Roasted Peppers 8

Coleslaw 8 • Hand-Cut French Fries 8

Pommes Purée 8 • Béarnaise Sauce 2



*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!*

*\*Our Caesar Salad and Margarita are made with Farm Fresh raw eggs*

*Executive Chef: Jason Petrie*